

## COMPETITION SCHEDULE

DATE	TIME	DETAILS
27 Feb 04		Competitors arrive at Fort Lee
28 Feb 04	0700 - 0830	Team Managers brief, Bldg. 4200 auditorium
28 Feb 04	0830 – 0900	Mtg. for USACAT tryout, Bldg. 4200 auditorium
28 Feb 04	0830 – 1200	Team Managers sign for Labs
29 Feb 04	0900 – 1600	Culinary Knowledge Bowl Preliminary Exam
2-5 Mar 04	1300-1700	Culinary Trend Updates, Training Seminars
1 – 3 Mar 04	Schedule provided at Managers meeting	Contemporary Categories
1 – 3 Mar 04	0600 – 1900	Field Cooking Competition
4 Mar 04	AM/PM	Chef of the Year Competition
5 Mar 04	AM/PM	Junior Chef of the Year Competition
6 Mar 04	0600-1900	National Chef/Pastry Chef Championships
8 Mar 04	0900 - 1600	Teams dress tables
9 Mar 04	0001 - 0630 0630 – 0700 0700 - 1430 1430 - 1530 1600 - 2100	Exhibits setup at Field House Team Managers double check table. Judging of cold exhibits Judges critique for competitors Public viewing
10 Mar 04	0800 - 1700 0900 - 1430 0900 – 1500 1400 – 1700 0900 - 1700 0930 – 1600 1800 - 2300	Nutritional Hot Food Challenge Culinary demonstrations Ice Carving demonstrations Culinary Knowledge Bowl finals Public viewing Judges critique for competitors Competitors Social
11 Mar 03	0700 – 1600 0700 – 1600 0700 – 1600 1600 – 1700	Ice Carving Competition Live Hot Food and Pastry Competition Public Viewing Break down table exhibits
12 Mar 03	0900 – 1015 1030 – 1200	Awards Ceremony Rehearsal Awards Ceremony/End of the competition